

THATCHED TAVERN MENU

TO START

Warm Bread 1.00pp
Marinated Olives 3.95

French Onion Soup 6.50
Warm Bread Roll, Cheese Croute

Cornish Crab Linguini 8.95
Chilli, Shallot, Garlic, Ginger & Coriander
Main Course 14.95

Warm Winter Vegetable Salad 6.95
Crispy Parma Ham, Herb Oil
Main Course 13.50

Deep Fried Whitebait 6.75
Tartar & Lemon

Soft Duck Scotch Egg 7.95
Creamed Leeks & Bacon, Crispy Leeks

Butternut Squash, Courgette, Aubergine &
Garden Herb Pressing (ve) 8.25
Romesco Sauce, Grilled Bread

Beetroot, Orange & Dill Cured Salmon 8.95
Beetroot Textures, Fennel

Sautéed Wild Mushrooms (v) 7.25
Port, Cream & Herbs on Toast

Yellow & Red Chicory Candied Walnut Salad (v) 8.50
Cashel Blue Cheese, Parsley, Mulled Wine Gel

FROM OUR GRILL

ALL OUR BEEF IS FROM SURREY FARM

9oz Bavette Steak (served medium rare) 17.50

28 Day aged 8oz Rump Steak 20.95

28 day aged 8oz Ribeye 25.95

All come with our Triple Cooked Chips,

Peppercorn Sauce, Mushroom & Tomato

The Thatched Tavern 7oz* Cheese Burger 13.95
Chipotle Mayonnaise, Onion Jam, Pickles, Brioche
*Bun, Fries & Slaw **Add Bacon 1.50***

Spiced Four Bean Burger 13.50 (ve)
Onion Jam, Pickles, Tomato, Lettuce, Wholemeal
Bun, Fries

Add Goats Cheese 1.00 (v)

JUNIOR OPTIONS

Smaller portions are available of most
dishes please speak to staff.

Also: Sausage, Mash & Peas 7.95

Tomato or Cheese Linguini 6.95

Mini Fish & Chips 7.95

Chicken, Fries, Broccoli 7.95

MAIN COURSE

Beer Battered Cod with Triple Cooked Chips 14.95
Minted Crushed Peas & Tartar Sauce

Roast Free-Range Corn-Fed Chicken Breast 17.95
Truffle Mashed Potato, Creamed Cabbage & Bacon

Roast Garlic & Herb Gnocchi (v) 14.95
Jerusalem Artichoke, Kale, Hazelnuts

16oz* Braised Shoulder of Lamb 19.50
Mashed Potato, Roast Root Vegetables & Red Wine Jus

Great Windsor Park Venison 20.95
Fondant Potato, Cavolo Nero, Cherry Jus

Fillet of Seabass 17.50
Baby Carrots, Fennel, Herb Crushed Potatoes, Beurre Blanc

Seared Calves Liver 17.95
Bubble & Squeak, Crispy Bacon, Braised Shallot, Red Wine Jus

SIDES

Triple Cooked Chips 3.95 French Fries 3.75
Tender Stem Broccoli 4.50 Wilted Spinach 4.50

French Beans 3.50 Mixed Salad 4.50

Battered Onion Rings 3.50

If you have an allergy to any food products, please inform us before ordering

DESSERTS

Ice Cream & Sorbet of the Day 5.80

Apple & Prune Crumble 6.95, Armagnac Sauce

Poached Yorkshire Rhubarb & Custard 5.95

Rhubarb Gel, Shortbread Crumb & Mint

Chocolate & Orange Brownie 6.95

Rosehip & Rhubarb Ice Cream, Citrus Syrup, Raspberry Gel

Sticky Toffee Pudding 6.95, Ginger Ice Cream

To complement your dessert we have
 Concha y Toro Late Harvest Sauvignon Blanc
 £6.25 125ml £17.95 37.5cl
 Sauterns Les Garonnells £27.95 37.5cl

Cheeses 9.50

Cashel Blue: Hand made by the Grubb family in Tipperary using locally reared cows milk, a soft creamy pasteurised blue

Tunworth: made using pasteurised cows milk, a rich, earthy rustic fragrance sweet full nutty flavour.

Butlers Cheddar: a rich, nutty, full fat pasteurised cheese from Lancashire. **Rosary Ash:** a creamy fresh pasteurised goats cheese with natural acidity and mousse like texture.

Perfect with Grahams 10 year Tawny £7.95

AFTER DINNER DRINKS MENU

Whisky (25ml)

Balvenie 12 year	4.50
Balvenie 14 year	6.25
Balvenie 17 year	9.95
Jameson	3.25
Glenfiddich 12 year	4.25
Glenfiddich 15 year	5.75
Glenfiddich 18 year	8.95
Glenfiddich 21 year	14.50
Laphroaig 10 year	4.75
Macallan Gold	4.50
Highland Park 12 year	4.50

Brandy (25ml)

Martell VS	3.90
Courvoisier VSOP	5.25
Remy Martin VSOP	5.25
Janneau VSOP	4.95
Calvados	4.50
Courvoisier XO	9.95

Liqueur (25ml)

Cointreau	3.95
Disaronno	3.95
Grand Marnier	4.50
Jägermeister	3.50
Drambuie	4.25
Tia Maria	3.95
Baileys (50ml)	4.50
Benedictine	3.95
Liquor Coffees	From 5.75
Espresso Martini	8.95
Grappa	3.95

Port (100ml) Sherry (50ml)

Dows Ruby	5.50
Grahams LBV	6.25
Grahams 10 year Tawny	7.95
Bristol Cream	4.50
Tio Pepe	5.95
Croft Original	4.95